



Feathers Hotel

Ledbury



**Make this
Christmas
*Unforgettable***

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Discover Herefordshire *this Christmas*

Bring loved ones, friends and colleagues together at The Feathers Hotel, Ledbury and make this festive season unforgettable. Whether you're joining us for a Christmas party, a relaxing break away with family, or dining with us over this festive time, we're here to ensure you have an indulgent and relaxing experience.

Based in the heart of Ledbury, our award-winning hospitality, cosy rooms and traditional-yet-refined festive dining options make The Feathers Hotel the perfect backdrop to your Christmas and New Year celebrations.

Let us take care of you this Christmas. To book your festive package or event, call us on 01531 635266 and speak to our friendly team.

Festive Dining

Whether you're meeting up with friends or spending time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Simply sit back and enjoy a delicious three-course Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

£40.00 per Adult, £20.00 per Child



To book, call 01531 635266

Pre-booking, prepayment and preordering are essential.
For full terms and conditions please see page 23.

Starters

Leek, White Bean &
Roasted Garlic Soup

V, GF ON REQUEST G

Chargrilled Pear, Radicchio,
Prawn & Green Lentil Salad,
roasted red pepper dressing GF C, SD

Pulled Pork Bonbons, Vietnamese slaw,
sesame & lemongrass oil G, D, E, SE, MU, N, S

Goat's Cheese &
Heritage Beetroot Tartlet,
red onion relish V G, D, E, SD

Mains

Traditional Roast Turkey,
seasonal vegetables, roast potatoes,
pork, parsley & thyme stuffing,
bacon & chipolata G, SD, CE

Navarin of Lamb, winter root vegetables,
caramelised shallot mashed potato,
buttered greens G, SD, D

Gilt Head Bream Fillet, crushed potato,
caponata, wilted baby spinach,
soft herb oil GF F, SD

Mushroom & Quinoa Stuffed
Winter Squash, sautéed greens,
garlic mushroom sauce V, GF SD, CE

Desserts

Alex's Christmas pudding,
brandy sauce V G, D, E, N, SD

Lemon Curd Fool,
Grand Marnier cream, orange &
cranberry, pecan praline V, GF D, SD, N

Mint Aero Cheesecake,
dark chocolate sauce,
black forest compote V G, D, S

Selection of Cheese,
celery, biscuits, fruit chutney
V G, N, S, E, D, CE, MU, SE, SD



Festive Party Nights

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights. Think good food, good music and plenty of Christmas cheer. Available on selected dates in December – don't delay and book today! Over 18s only.

Please see page 5 for our menu.

£45.00 per Adult

To book, call 01531 635266

Pre-booking, prepayment and preordering are essential.
For full terms and conditions please see page 23.





Christmas Day Lunch

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories.

Take the pressure off yourself and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

£99.00 per Adult, £50.00 per Child

Christmas Day Lunch is included in the two- and three-night Christmas Residential Package – see page 12 for details.



To book, call 01531 635266

Pre-booking and prepayment are essential.
For full terms and conditions please see page 23.

Starters

Mediterranean Tomato Minestrone Soup,
pork, fennel & basil fricadelles,
Parmesan sour cream G, D

Salted Duck Breast, plum, radish & red onion salsa,
duck leg, salsify & thyme rilette,
red wine syrup GF SD, CE

Cod & Salmon Gravavlax, heritage beetroot
carpaccio, horseradish rye croutons,
baby watercress F, G, SD, MU, D, E

Twice Baked Rose Harissa &
Romanesco Soufflé, coriander & chilli houmous,
scorched brassica salad S G, D, E, SE, SD

Intermediate

Pomegranate Martini Sorbet V SD

Mains

Traditional Roast Turkey, roast potatoes,
seasonal vegetables, chestnut & sage stuffing,
bacon & chipolata G, SD, CE

Roast Sirloin of Donnington Beef,
seasonal vegetables, Yorkshire pudding,
ox cheek & shallot berrichonne potatoes,
oyster mushroom & madeira gravy G, D, E, SD, CE

Halibut Fillet, lobster & courgette risotto cake,
seaweed sautéed pak choi, shellfish beurre blanc,
brown shrimp GF F, C, D, SD, CE

Charred Onion, Ricotta & Walnut Filo Strudel,
vitelotte potato, cavolo nero, ramiro pepper
muhammara V D, G, N, SE, SD

Desserts

Alex's Christmas Pudding,
green apple & almond ice cream,
blood orange crème anglaise
V G, D, E, N, SD

Penderyn Panna Cotta,
whisky steeped cherries, earl grey
sorbet, granola crumb D, SD, G, N

Baileys Irish Cream & Dark Chocolate
Fondant, dulce de leche cream
cheese, Baileys chocolate sauce,
chocolate shards V G, D, E, S, SD

Selection of Artisan Cheese,
celery, biscuits, winter fruit
chutney, pecan crumbed fig
V G, N, S, E, D, CE, MU, SE, SD



Boxing Day Lunch

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day Lunch is served between 12 noon and 4pm.

£45.00 per Adult

£22.50 per Child

Boxing Day Lunch is included in the three-night Christmas Residential Package – see page 12 for details.

To book, call 01531 635266

Pre-booking and prepayment are essential.
For full terms and conditions please see page 23.



Starters

Broccoli, Cauliflower & Gruyere Soup,
garlic cheese croûte D, G

Sea Salt & Cracked Black Pepper
Cured Salmon, seaweed,
shellfish & scallion caesar salad

F, C, MU, E, SD

Duck Leg & Caramelised Red Onion
Terrine, honey & Dijon mustard
roasted artichoke heart & pancetta
salad, charred sourdough G, MU, CE, SD

Warm Salad of Pear, leeks &
Shropshire Blue, heritage beetroot,
lilliput capers, chervil V D, SD

Sun Blushed Tomato, Spanish Olive
& Roasted Red Pepper Linguine,
pork & fennel meat balls,
Parmesan G, D, SD



Mains

Beer Battered Haddock Fillet, fat chips,
garden or mushy peas, tartare sauce G, F, SD, E, MU

Beef & Thyme Burger, smoked back bacon,
melted Cheddar, skinny fries, brioche bun,
spicy tomato relish G, D, MU, SD

Roast Loin of Pork, bramley apple sauce,
seasonal vegetables, roast potatoes,
Yorkshire pudding G, D, E, SD, CE

Roast Sirloin of Donnington Beef, Yorkshire pudding,
seasonal vegetables, roast potatoes,
madeira & shallot gravy G, D, E, SD

The Feathers Fishcake, kipper, leek & quail's egg salad,
watercress & garlic mayonnaise, sweet potato fries
F, C, MO, E, G, D, MU

Crispy Skin Bream Fillet, sautéed purple potatoes,
winter greens, lobster & crab beurre blanc F, C, D, SD

Jerusalem Artichoke, Oyster Mushroom &
White Truffle Risotto, scorched artichoke heart
garlic marinated tomato v SD

Desserts

Caramel Cheesecake,
pecan praline, chocolate
liqueur sauce v G, D, N, S, SD

Lemon & Pistachio Polenta Cake,
almond & pistachio ice cream,
citrus syrup v, GF E, D, N

Dark Chocolate & Irish Cream
Crème Brûlée, raspberry & white
chocolate cookies v S, E, D, SD, G

Homemade Ice Cream or Sorbet
ASK FOR ALLERGENS

Selection of Cheese, biscuits,
celery, winter fruit chutney
v G, N, S, E, D, CE, MU, SE, SD

Christmas Residential Packages

Relax and unwind at The Feathers Hotel this Christmas. Our dedicated team is here to ensure your stay is as comfortable and enjoyable as possible. From the moment you arrive, to the moment you depart, you'll feel the warmth and care that sets us apart.

Take advantage of our exclusive Christmas packages, designed to make your festive season even more magical.

Two-night Christmas Package

Our two-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch, and relaxed Christmas Evening platter.

From £400.00 per person

Three-night Christmas Package

Our three night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch, relaxed Christmas Evening platter and Boxing Day Dinner.

From £530.00 per person

To book, call 01531 635266

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 23.





What your 2024 Christmas could look like...

Christmas Eve

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. End your evening with mince pies and coffee. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

Christmas Day

Begin your Christmas morning with a leisurely breakfast served between 7am and 10am. Take some time to relax before joining us for a festive Christmas Day Lunch starting at noon. After lunch, why not explore the local area with a stroll, then return for a relaxed cold platter, served at your time of choice.

Boxing Day

Celebrate Boxing Day with a delicious breakfast from 7am to 10am. For our two-night guests, check-out is at 11am. Guests on our three-night package can explore the Boxing Day sales and later savour a three-course meal at a time that suits you (booking still required 12-4pm on our set boxing day menu or 6-8pm normal menu), before 8pm.

27th December

Enjoy one final breakfast between 7am and 10am before our team bids you farewell, with check-out at 11am.

Christmas Bed & Breakfast

No room at the Inn? We've got you covered!

If you're visiting family or friends in Herefordshire this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and delicious breakfast to set you up for your festivities.

**Please check our website at
www.feathersledbury.co.uk
or call 01531 635266 to make a booking
and get our best rates available.**

For full terms and conditions please see page 23.





New Year's Eve Gourmet Dinner

Join us in the heart of Ledbury to ring in the New Year. Our New Year's Eve Celebration begins with a drink on arrival, followed by a sumptuous four-course dinner, as well as live entertainment in our bar.

Book early – this event is sure to be one of the hottest tickets in town!

£90.00 per Adult

Our New Year's Eve Gourmet Dinner is included in the New Year's Residential Package – see page 18.

To book, call 01531 635266

Pre-booking and prepayment are essential.
For full terms and conditions please see page 23.



Starters

Natural Smoked Haddock & Salmon Chowder,
lemon & parsley prawns, charred artisan bread F, G, CE, C, SD

Seared Scallops, Marmite hollandaise,
oyster mushroom, white pudding MO, G, E, D, CE

Heritage Tomato Ceviche, Mediterranean salsa verde,
avocado, shallot & roasted sweet pepper concassé,
crispy capers V, GF SD, MU

Carpaccio of Donnington Beef Fillet,
chorizo & Dijon mustard aioli, Parmesan crostini,
watercress MU, SD, G, E, D

Intermediate

Garam Masala & Garlic Roasted Romanesco,
kachumber salad, coconut & coriander yoghurt,
chilli roasted chickpeas V D, SD

Watercress vichyssoise,
soft herb & horseradish crab C, D, MU

Mains

Moroccan Spiced Monkfish Tail, baba ghanoush,
bombay potato & lobster croquette, fenugreek & garlic
spinach, roasted cherry tomatoes F, C, G, D, E, SD

Goose Breast, pumpkin & potato purée, wild thyme
buttered cavolo nero & tenderstem broccoli,
green peppercorn & crab apple sauce D, G, SD, CE

Rosemary Roasted Butternut Squash & Chestnut
Wellington, soft herb crème fraîche mashed potato,
spinach & curly kale, wild mushroom sauce V G, D, E, SD, CE

Rack of Lamb, Lamb Belly & Apricot Hotpot,
garden mint braised winter greens,
redcurrant jus SD, CE, D, G

Desserts

Strawberry Daiquiri Sundae,
wild strawberry ice cream,
lime sorbet, daiquiri syrup,
whipped cream, crushed meringue,
strawberry compote V, GF D, E, SD

Caramelised Banana &
Chocolate Brownie, banoffee ice
cream, coconut rum poached
banana V G, D, E, SD, S

Southern Comfort Crème Brûlée,
orange short bread, blood orange
citrus compote V E, D, G, SD

Selection of Artisan Cheese,
celery, biscuits, spiced chutney,
grapes V G, N, S, E, D, CE, MU, SE, SD



New Year's Residential Packages

Enjoy a one or two-night stay and ring in the New Year with us at The Feathers Hotel. Join in the fun of our New Year's Eve Gourmet Dinner, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed and breakfast on the night before New Year's Eve.

One-night New Year's Package

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Gourmet Dinner.

From £270.00 per person

Two-night New Year's Package

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Gourmet Dinner and an additional three-course dinner.

From £370.00 per person

To book, call 01531 635266

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 23.





Drinks Packages

Available for purchase for our Festive Dining, Christmas Day Lunch and New Year's Eve guests. All packages must be pre-booked.

A Touch of Sparkle: £85.00

1 x bottle of Prosecco
2 x bottles of our Recommended Wines:
Tekena Merlot, Tekena Sauvignon Blanc
or Mount Rozier Rosé

Selection Box: £145.00

1 x bottle of Prosecco
3 x bottles of our Recommended Wines:
Tekena Merlot, Tekena Sauvignon Blanc
or Mount Rozier Rosé
8 x bottles of Birra Moretti

Royal Topper: £219.00

2 x bottles of Prosecco
3 x bottles of our Recommended Wines:
Tekena Merlot, Tekena Sauvignon Blanc
or Mount Rozier Rosé
12 x bottles of Birra Moretti

Santa's Sober Selection: £64.00

1 x bottle of 0% Sparkling Wine
2 x bottles of Torres Natureo Muscat
or Torres Natureo Syrah 0.5% ABV

Designated Sleigh Driver: £39.00

4 x Frobishers, 4 x Coke Zero, 4 x Red Bull



Festive Afternoon Tea

During December, our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

Finger sandwiches

Selection of festive cakes

Scones with clotted cream & jam

Tea or coffee with refills

Afternoon Tea is served between 2pm and 5pm. Booking essential.

Festive Afternoon Tea **£24.00 per person**

Fancy some fizz? Upgrade to our Sparkling Afternoon Tea for £30.00pp and enjoy a glass of prosecco with your afternoon tea.



To book, call 01531 635266

Limited availability. Pre-orders and pre-payments required for all Afternoon Tea bookings. For full terms and conditions please see page 23.

Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 35 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting www.coachinginngroup.co.uk.



Terms and Conditions

Festive Dining and Party Nights

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 8th November 2024. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 8th November 2024. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 8th November 2024. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel prior to arrival.

Christmas Day and Boxing Day Dining and New Year's Eve Gourmet Dinner

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment and final numbers are required by Friday 8th November 2024. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0 – 4 years free of charge, 5 – 11 years child price and 12 years and over adult price.

Afternoon Tea

For all Afternoon Tea bookings, we require full payment before the reservation can be confirmed. Bookings of up to eight people can be transferred or refunded within 48 hours' notice prior to your reservation. Bookings of eight people or more are non-refundable but can be transferred to an alternative date with 48 hours' notice prior to your reservation.

Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



The Feathers Hotel

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